

Appl. No.: 10/643,881
Communication Dated February 10, 2006

PDF-104US

Clean Copy of Claims for Publication

1. - 12. (Cancelled)
13. A product comprising:
 - a meat product; and
 - a bag surrounding the meat product, the bag being a single layer bag comprising nylon 66 in an amount of at least 90% by weight, the bag having a size such that when the bag and meat product are heated to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit, an upper portion of the meat product and the bag define a gap, the bag having an end with a seal that remains sealed when the bag and meat product are exposed to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit.
14. The product of claim 13, wherein nylon 66 is the sole polymer component of the bag.
15. The product of claim 13, wherein the single layer further comprises a heat stabilizer.
16. (Cancelled)
17. (Cancelled)
18. The product of claim 13, wherein the single layer comprises at least 98% by weight of nylon 66.
19. The product of claim 13, wherein the single layer consists essentially of nylon 66 and a heat stabilizer.
20. The product of claim 13, wherein the bag includes an end having chamfered corners.
21. The product of claim 13, wherein the meat product is a red meat product.
22. The product of claim 13, wherein the meat product is poultry.

Appln. No.: 10/643,881
Communication Dated February 10, 2006

PDF-104US

23. The product of claim 13, wherein the meat product is turkey.
24. The product of claim 13, wherein the meat product includes skin.
25. The product of claim 13, wherein the meat product is marinated.
26. The product of claim 13, wherein the seal is a heat seal.
27. The product of claim 13, wherein the product is free from any individual packaging surrounding the product other than the bag.
28. The product of claim 13, wherein the bag has a thickness of approximately one mil.
- 29.-31. (Cancelled)
32. The product of claim 13, wherein the bag has a thickness of between approximately one mil and approximately two mils.
33. The product of claim 13, wherein size of the gap is between about one and about three inches.
34. The product of claim 13, wherein the bag bears directions to cook the meat product at a temperature between about 300 degrees Fahrenheit and about 450 degrees.
35. The product of claim 13, wherein the bag has a second end and the product further comprises a metal clip for sealing the second end.
36. The product of claim 13, wherein the bag is mono-axially oriented.
37. The product of claim 13, wherein the bag is free of heat shrink material.
38. The product of claim 13, wherein the bag is free of meat adhesion material.
39. A product comprising:

Appln. No.: 10/643,881
Communication Dated February 10, 2006

PDF-104US

a meat product; and
a package comprising a bag surrounding the meat product and an outer container in which the bag is placed, the bag comprising nylon 66 and having a size such that when the bag and meat product are heated to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit, an upper portion of the meat product and the bag define a gap, wherein the bag has an end with a seal that remains sealed when the bag and meat product are exposed to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit and wherein the package bears directions to cook the meat product at a temperature between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit.

40. The product of claim 39, wherein nylon 66 is the sole polymer component of the bag.

41. The product of claim 39, wherein the single layer further comprises a heat stabilizer.

42. The product of claim 39, wherein the single layer comprises at least 50% by weight nylon 66.

43. The product of claim 39, wherein the single layer comprises at least 90% by weight nylon 66.

44. The product of claim 39, wherein the single layer comprises at least 98% by weight of nylon 66.

45. The product of claim 39, wherein the single layer consists essentially of nylon 66 and a heat stabilizer.

46. The product of claim 39, wherein the bag includes an end having chamfered corners.

47. The product of claim 39, wherein the meat product is a red meat product.

48. The product of claim 39, wherein the meat product is poultry.

49. The product of claim 39, wherein the meat product is turkey.

Appln. No.: 10/643,881
Communication Dated February 10, 2006

PDF-104US

50. The product of claim 39, wherein the meat product includes skin.
51. The product of claim 39, wherein the meat product is marinated.
52. The product of claim 39, wherein the seal is a heat seal.
53. The product of claim 39, wherein the product is free from any individual packaging surrounding the product other than the bag.
54. The product of claim 39, wherein the bag has a thickness of approximately one mil.
55. The product of claim 39, wherein the bag has a thickness of between approximately one mil and approximately two mils.
56. The product of claim 39, wherein size of the gap is between about one and about three inches.
57. The product of claim 39, wherein the bag bears the directions to cook the meat product at a temperature between about 300 degrees Fahrenheit and about 450 degrees.
58. The product of claim 39, wherein the bag has a second end and the product further comprises a metal clip for sealing the second end.
59. The product of claim 39, wherein the bag is mono-axially oriented.
60. The product of claim 39, wherein the bag is free of heat shrink material.
61. The product of claim 39, wherein the bag is free of meat adhesion material.
62. The product of claim 39, wherein the outer container comprises a box.
63. The product of claim 39, wherein a plurality of the bags, each containing a meat product, is disposed in a single outer container.

Appln. No.: 10/643,881
Communication Dated February 10, 2006

PDF-104US

64. A product comprising:

a poultry product; and

a bag surrounding the poultry product, the bag being a single layer bag comprising nylon 66 in an amount of at least 90% by weight, the bag having a size such that when the bag and poultry product are heated to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit, an upper portion of the poultry product and the bag define a gap of about one and about three inches, the bag having a first end with a heat seal that remains sealed when the bag and poultry product are exposed to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit, wherein the first end has chamfered corners and a second end of the bag is sealed with a metal clip, and the bag has a thickness of between approximately one mil and approximately two mils.

65. A product comprising:

a poultry product; and

a package comprising a bag surrounding the poultry product and an outer container in which the bag is placed, the bag comprising nylon 66 in an amount of at least 50% by weight and having a size such that when the bag and poultry product are heated to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit, an upper portion of the poultry product and the bag define a gap, wherein the bag has a first end with a heat seal that remains sealed when the bag and poultry product are exposed to temperatures between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit and a second end of the bag which is sealed with a metal clip, wherein the package bears directions to cook the meat product at a temperature between about 300 degrees Fahrenheit and about 450 degrees Fahrenheit.

66. The product of claim 65, wherein the single layer comprises at least 90% by weight nylon 66.

67. The product of claim 65, wherein the poultry product is turkey.